

Leinenkugel's

Explorer Pack® Beer Dinner Recipe Guide



German Classic. American Hops.

The Helles style was first brewed in Munich in 1895 and is now the most popular beer style in all of Germany. Like the classic German Helles style, Leinenkugel's® Helles Yeah™ is an easy-drinking, everyday beer, but we brew ours with American hops for a brighter aroma, bolder taste and snappy, clean finish.

Malts:

PALE

Hops:

FIVE ALL-AMERICAN
HOPS INCLUDING
SIMCOE® AND CITRA®





LEINIE'S ASPARAGUS QUICHE

SERVES: 8 | PREP TIME: 5 MIN. | COOK TIME: 55 MIN.

INGREDIENTS

- 1 lb. fresh asparagus
- 1 unbaked pastry shell (10")
- 10 bacon strips, cooked and crumbled
- 4 eggs, beaten together
- 1 cup whipping cream
- $\frac{1}{3}$ cup Leinenkugel's® Helles Yeah™
- $\frac{3}{4}$ tsp. salt
- $\frac{1}{2}$ tsp. pepper
- 2 cups shredded Swiss cheese
- $\frac{1}{4}$ tsp. ground nutmeg
- 8 cherry tomatoes, halved

DIRECTIONS

1. Cut 8 asparagus spears 4" long for garnish. (Set aside for later.) Cut remaining asparagus into $\frac{1}{2}$ -inch pieces. Steam this asparagus until slightly tender.
2. Preheat oven to 425°F.
3. Poke frozen pie crust with a fork or tip of knife. Line the crust with aluminum foil and bake in the bottom third of the oven for about 15 minutes. (Crust should be golden on the edges.) Once pie shell is baked, remove the aluminum foil liner.
4. Sprinkle the bottom of the prebaked pie crust with the bacon crumbles and asparagus. Whisk together the eggs, whipping cream and Leinenkugel's® Helles Yeah™. Add salt and pepper and then the cheese and continue beating creamy mixture until it's smooth. Pour creamy mixture on top of bacon/asparagus mixture in pie shell. Sprinkle nutmeg on top. Arrange the 4-inch asparagus spears in spoke fashion on top of quiche and place cherry tomatoes between spokes. Bake uncovered at 400°F in the center rack of the oven for 35-40 minutes or until a knife inserted near center comes out clean. (Center of quiche should be stiff with no pooling of liquid.)

Summer In A Bottle.

A shandy is beer mixed with a little something extra like soda, juice or ginger ale. Leinenkugel's® Summer Shandy® is a traditional weiss beer with refreshing natural lemonade flavor that makes it perfect for the sun-splashed summer months.

Malts:

PALE AND WHEAT

Hops:

CLUSTER

Other:

NATURAL LEMONADE FLAVOR





LEINIE'S GRILLED WATERMELON FETA AND PROSCIUTTO SALAD

SERVES: 4 | PREP TIME: 10 MIN. | COOK TIME: 5 MIN.

INGREDIENTS

- 1 watermelon, sliced
- 1 lb. prosciutto, chopped
- 1 cup feta cheese
- 1 cup basil, chopped
- Balsamic vinegar
- Olive oil

DIRECTIONS

1. Preheat grill – hot.
2. Cut watermelon into thick pizza-shaped slices (keeping rind on for easy eating). Lightly brush watermelon slices with olive oil. Place watermelon on hot grill, 1-2 minutes per side. (Be sure not to overcook or watermelon will become mushy.)
3. Top grilled watermelon with chopped basil, prosciutto and feta cheese. Sprinkle balsamic vinegar on top and enjoy! Pair with Leinenkugel's® Summer Shandy® for optimal taste.

Leinenkugel's

Get A Taste Of Summer Out Here.

When the sun is out and the temperature is on the rise, the only thing more refreshing than a dip in a lake is a beer inspired by the season. Whether it's a hint of citrus or a spicy finish, our family brews a range of styles that go perfectly with the season. So grab our Leinenkugel's® Explorer Pack® and join us for summer Out Here.

JOIN US AT LEINIE.COM + FOLLOW US ON



Please enjoy Leinie's responsibly.

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Simcoe is a registered trademark of Select Botanicals Group, LLC.

Crisp Beer. Kölsch-Style.

All Kölsch-style beers are easy-drinking and crisp, but Leinenkugel's® Canoe Paddler® adds a touch of rye for a slightly spicy flavor and a clean, dry finish. It's our take on a German classic that's perfect for winding down and relaxing.

Hops:

STERLING, CZECH SAAZ
AND STYRIAN GOLD

Other:

RYE





LEINIE'S BLACKENED CHICKEN/VEGGIE KABOBS

SERVES: 4 | PREP TIME: 5 MIN. | COOK TIME: 25 MIN.

INGREDIENTS

- 6-8 chicken/veggie kabobs, already made and purchased from your local meat market
- 1 cup Leinenkugel's® Canoe Paddler®
- $\frac{1}{3}$ cup olive oil
- $\frac{1}{4}$ cup unsalted butter
- 3 tbsp. honey
- 2 tbsp. apple cider vinegar
- 2 tbsp. Homemade Blackened Spices

Homemade Blackened Spices:

- 2 tbsp. olive oil
- 1 tbsp. garlic powder
- 1 tbsp. onion powder
- $\frac{1}{2}$ tsp. salt
- 2 tsp. white pepper
- 2 tsp. black pepper
- 2 tsp. cayenne pepper
- 2 tsp. thyme
- 2 tsp. oregano
- 1 tsp. paprika

DIRECTIONS

1. Preheat grill or oven to medium-high heat, 375-400°F.
2. In a saucepan over medium-low heat, combine all ingredients except kabobs to create blackened spices barbecue sauce. Whisk sauce until all ingredients are thoroughly blended. (Do not boil or overheat.)
3. Liberally baste kabobs with barbecue sauce before placing on grill or baking sheet if you're using the oven. Throughout grilling or baking, continue to baste kabobs as needed, about every 5-7 minutes, turning kabobs with each basting. Grill or bake for about 20 minutes or until chicken is done.

Freshly Picked Flavor.

Leinenkugel's® Berry Weiss is a crisp wheat beer that gets a little lift from an enticing blend of blackberries, elderberries and loganberries that are all indigenous to Wisconsin. Try it mixed with Leinenkugel's® Summer Shandy® — it's how we do pink lemonade out here.

Malts:

BLEND OF PALE,
CARAMEL AND MUNICH

Hops:

CLUSTER

Other:

LOGANBERRY, BLACKBERRY AND
ELDERBERRY





LEINIE'S APPLE RASPBERRY PIE

SERVES: 8 | PREP TIME: 15 MIN. | COOK TIME: 55 MIN.

INGREDIENTS

- 1 recipe for double pastry crust; commercial pie crusts work fine
- 6 cups (or 6 large) Granny Smith apples – thinly sliced
- ¼ cup lemon juice
- 2 bottles or cans (24 oz.) Leinenkugel's® Berry Weiss
- 6 oz. of raspberries
- ¾ cup sugar
- 2 tbsp. all-purpose flour
- ½ tsp. ground cinnamon
- ½ tsp. ground nutmeg
- ½ tsp. ground cloves

DIRECTIONS

1. Peel and slice apples. Mix apples with lemon juice to prevent them from turning brown. Spread apples in a 9"x12" dish. Pour in Leinie's Berry Weiss. Refrigerate a minimum of 2 hours but no longer than 8.
2. Prepare and roll out 2 pastry crusts. Line a 9" pie pan with 1 pie crust.
3. Drain all but ¼ cup Leinie's Berry Weiss from the apples. Combine apples and ¼ cup of Berry Weiss liquid in mixing bowl with sugar, flour, cinnamon, nutmeg and cloves. Toss until all apples are equally coated. Gently stir in raspberries.
4. Transfer mixture to the pastry-lined pie pan. Cover with second pie crust and flute around the edge. Cut or poke a design in the top of the crust to provide ventilation while baking. Sprinkle top with sugar.
5. To prevent the edge of pie from burning, cover edge with aluminum foil. Bake at 375°F for 25 minutes. Remove foil and bake for another 25-30 minutes, until top is golden brown. Let cool before serving.